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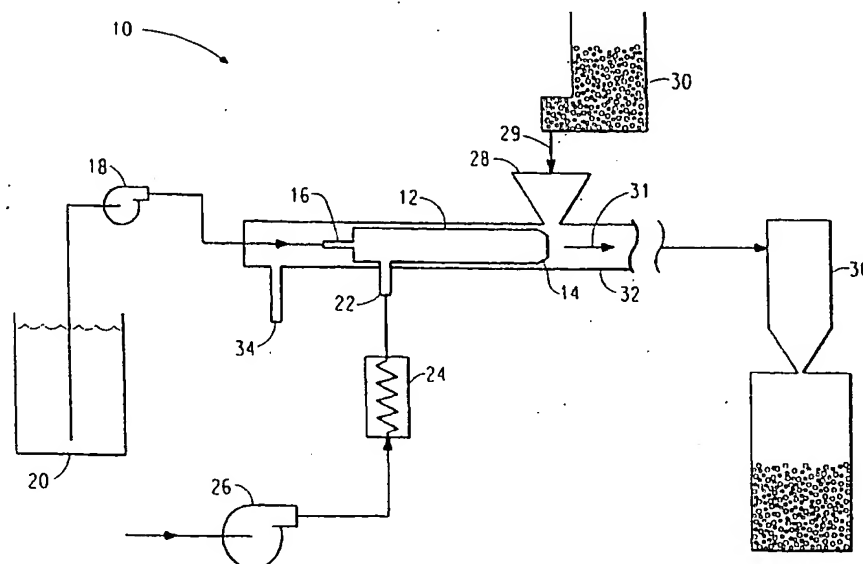
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(54) Title: FOOD PARTICAL ENCAPSULATION PRESERVING VOLATILES AND PREVENTING OXIDATION



(57) Abstract: A process for encapsulating a solid food particle with a liquid encapsulating material comprising the steps of metering and encapsulation mixture (20) into a flow restrictor (14) concurrently a gas stream is introduced at inlet (22) into the flow restrictor there by atomizing the liquid encapsulating material and creating a turbulent flow zone at the outlet of the flow restrictor (14). Concomitant with metering the encapsulating material with the gas stream, solid food particulate (30) is introduced via hopper (28) to the turbulent zone at the outlet of the flow restrictor (14) wherein the solid food particles are encapsulating by the atomized encapsulating material, the encapsulated food particle inhibits environmental volatiles from diffusing into the food product while preventing oxidation of the food.

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